



Hood River County Health Department, Environmental Health Office

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Food Establishment – Plan Review Application

Last Updated 10/4/22

The purpose of this plan review process is to ensure that proposed Food Establishments comply with all requirements found within the [Oregon Food Code](#) (OAR: 333-150-0000)¹. The Oregon Food Code uses special food-safety words and phrases. It is very important that we all share a common understanding of these special words and phrases. For this reason, and **before you complete this application**, we ask that you complete your food handlers' certificate training. We will not accept your application until you submit it with either a copy of your food handlers' certificate/card, or a copy of your test answers (see page 4 of this application).

Submit plans **before** you buy/build/remodel a food establishment. Any changes that are required will be your financial responsibility and must be completed before you are permitted to operate. We wish to emphasize that this is a 'plan' review process, not a finished establishment review process. A plan review fee must also accompany this application before it will be reviewed.

ORS: 624.010² Definitions...

(5) "**Limited Service Restaurant**" means a restaurant serving only individually portioned prepackaged foods prepared from an approved source by a commercial processor and nonperishable beverages...

(9) "**Restaurant**,"... means an establishment:

(a) Where food or drink is prepared for consumption by the public;

(b) Where the public obtains food or drink so prepared in form or quantity consumable then and there, whether or not it is consumed within the confines of the premises where prepared; or

(c) That prepares food or drink in consumable form for service outside the premises where prepared...

ORS: 446.310³ Definitions...

(7) "**Organizational Camp**" includes any area designated by the person establishing, operating, managing or maintaining the same for recreational use by groups or organizations that include but are not limited to youth camps, scout camps, summer camps, day camps, nature camps, survival camps, athletic camps, camps that are operated and maintained under the guidance, supervision or auspices of religious, public and private educational systems and community service organizations.

New ☐; Remodel ☐; Menu Revision ☐; Change of Predominate Activity ('Combination Facility', Regulatory Agency Change - OR-Ag. to LPHA) ☐

Facility Name:

Business Owner (Corporation, Individual, etc.):

Facility Address /
Location:

Contact Person:

Owner Contact (if different):

Contact Person's Mailing Address:

Daytime Phone:

Alternate Phone:

E-Mail Address(s):

Previously Licensed? Yes ☐, No ☐ Former Name:

How do you intend to license this Food Establishment?

Restaurant ☐, Limited Service Restaurant ☐, Organizational Camp ☐, Bed & Breakfast ☐

¹ Oregon Food Code: (OAR: 333-150)

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsafetyrulesweb.pdf>

² ORS: 624 may be viewed online at: https://www.oregonlegislature.gov/bills_laws/ors/ors624.html

³ ORS: 446 may be viewed online at: https://www.oregonlegislature.gov/bills_laws/ors/ors446.html

Guidance for a Successful Application

When submitting this application, include the following documents:

- ☐ **Food Handlers' Certification** (*card or test*)
- ☐ **Proposed menu(s)**, including seasonal and special menus
- ☐ **Site plan** – If operating at a permanent site, show the location of unit on site, including alleys, streets and outside equipment (*dumpsters, well, septic system and toilet facilities*).
- ☐ **Floor Plans** – Show all proposed facilities. Drawn to scale showing location of equipment, plumbing, mechanical ventilation, etc.
- ☐ **List of equipment**

Submitting incomplete plans will delay your plan review!

Please answer every question and submit all required items (*see list above*).

You are also required to comply with all applicable local, state, and federal regulations. This may include acquiring a variety of additional permits/approvals such as: wastewater disposal, zoning, landowner's permission, business permit, etc. It is the responsibility of the food establishment operator to ensure compliance with all laws. Failure to comply may result in additional expenses and/or a denial/revocation of your license to operate.

Required Oregon [Food Handlers' Certification](#), Creating a common food-safety language:

The Oregon Food Code uses very particular jargon words. Before drafting your plans, or completing this packet, study the manual and pass your Oregon Food Handlers' Certification test. Otherwise, the questions in the packet may not be fully understood. Turn in a copy of your Food Handlers' Certification with your plans. Access to the test online is available on our website at the following link: <https://www.hoodrivercounty.gov/fh>.

You may also take the test in our office, in person. The Study Guide, and test, are available in several languages upon request. Providing access in less common languages and/or media (*like Braille*) takes additional time (*please call ahead if you need any accommodations*). For low literacy clients, we can give the test orally.

Operating a restaurant requires more training and experience than just knowing how to pass the Oregon Food Handlers' Certification (*see [Chapter 2](#) of the Oregon Food Code*). This is meant to only be a first step in the plan review and consultation process provided by our office to ensure that your business is successful (*and safely*).

Proposed Menu & Food Processes:

We are interested in the types of food processes you will be using in your Food Establishment. We are less interested in what your menu items are called or how much they cost. Examples of food processes are 'cooking raw animal products', 'cooling soup', 'cutting lettuce', 'pickling cucumbers', 'boiling potatoes', 'cleaning fresh produce', etc.

If available, please include all seasonal, web-based, and special menus as well.

Scale Site Plan Must Include: Consider using the Hood River County, Online Parcel Viewer available at: <http://hrccd.co.hood-river.or.us/county-webmap/>

1. Draw the site plan to scale
2. The location of the facility and surrounding structures
3. The general area, including nearby streets and toilet facilities.
4. Garbage and refuse storage areas (disclose ground surfacing under garbage).
5. If applicable, the water source (well, spring, etc.) and the wastewater system (septic tank & drain field).

Scale Floor Plan Drawings Must Include:

1. Draw plans to scale (recommend $\frac{1}{4}$ inch = 1 foot);
2. Distinguish between food preparation areas;
3. Label all equipment including,
 - a. sink fixtures by designed use,
 - b. floor sinks,
 - c. Indicate which plumbing fixtures have in-direct drains or not;
4. Entrances, Exits, Doors and Windows; and
5. Areas where raw animal products will be handled (if applicable).

List of Equipment:

The list of equipment helps us determine what types of food processes you will be doing. It also helps us evaluate whether the volume of food you anticipate serving can be supported by the types of equipment you intend to use. As well, depending on the types of equipment and food processes you use, you may also need to have mechanical ventilation installed in your facility.

Some Extra Information for a successful business operation:

Remember: Licenses expire on 12/31 of each calendar year. Renewals for the following calendar year are due by 12/31. Failure to renew the license on time will result in a late penalty of \$100.00 on the first day of the new year. Another penalty will be applied each calendar month that the license fee is late. There is no exception for seasonal facilities. Fees are subject to change.

We send license renewals to the address we have on file. If you move, let us know so that you receive your license renewal. If you are going to be away from home during the renewal period, consider pre-paying in advance. Call us if you anticipate having trouble paying on-time so that we can discuss your options.

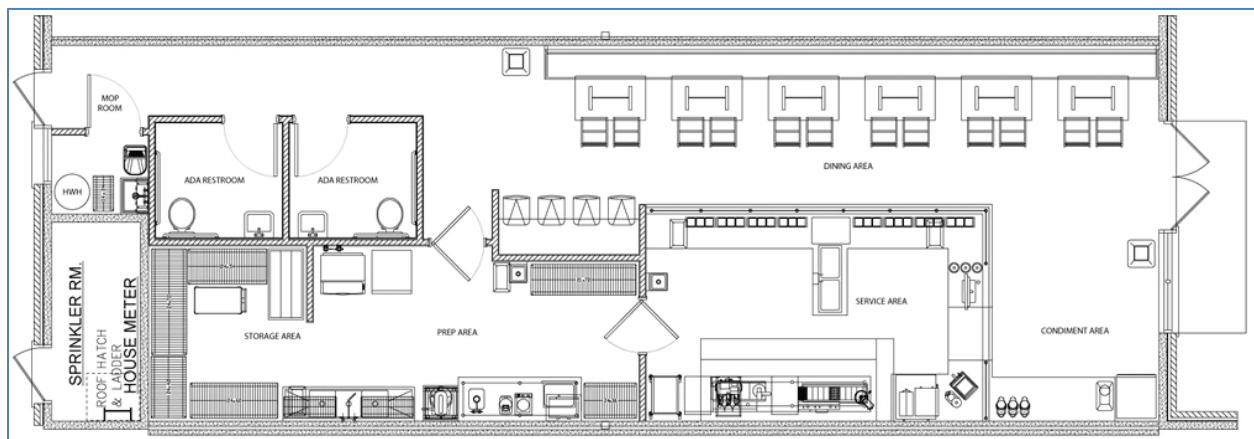
If you expect funds to be limited in November & December, consider pre-paying for your license in advance. Contact our office to make any alternative arrangements.

The Oregon Food Code (OAR: 333-150-0000) may be viewed at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

For additional assistance, please contact our office:

541-387-6885; <https://www.hoodrivercounty.gov/eh>



Example Floor Plan Drawing

Food Handlers' Certification: **Required prior to submitting plans for review**

Submit a copy of your certificate (if you have one), or complete the test below and submit it with your application)

We will **not** review your plans until this step is 100% complete.

Instructions: Take the test by answering the following 20 questions. Pick the best correct answer. Study for, and complete the test, **before** completing the rest of this packet (*we are available to help upon request*). The purpose of this pre-plan-review-test is to ensure that we share a common food-safety language.

The [Food Handlers' Study Manual](https://www.hoodrivercounty.gov/fh), is available at: <https://www.hoodrivercounty.gov/fh>. If you are unsure what an answer is, we are also available to help you (541-387-6885). **Hint:** *eliminate the wrong answers first.*

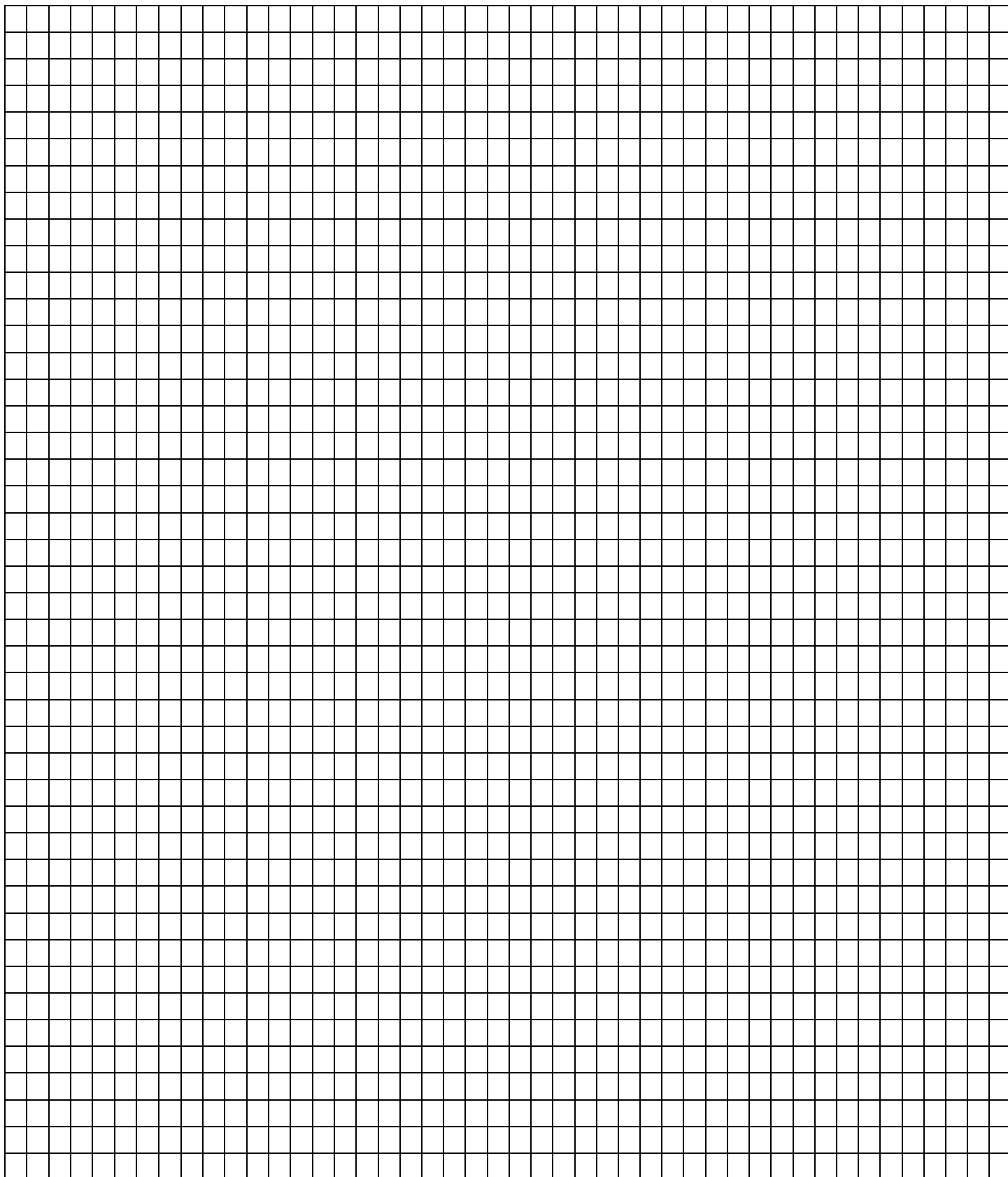
1. What causes foodborne illnesses?
 - A. ☐ People eating food that is contaminated by germs, chemicals and/or toxins.
 - B. ☐ People making mistakes while taking orders.
 - C. ☐ People who overcook food.
 - D. ☐ People who breathe polluted air.
2. When food is contaminated with germs:
 - A. ☐ It smells like compost and separates.
 - B. ☐ It has a musty smell and a dull color.
 - C. ☐ It often looks and smells like any other food.
 - D. ☐ It smells like yeast.
3. A person who works at a restaurant as a server feels sick. They had diarrhea and nausea all night. They feel a little better now and are due to start their work shift at 10 am. What should they do?
 - A. ☐ They should be very careful and wash their hands often while they are at work.
 - B. ☐ They should call their supervisor and say they feel sick with diarrhea and nausea.
 - C. ☐ They should take antacid medicine and go to work.
 - D. ☐ Both 'A' & 'C' are correct.
4. When a person gets a foodborne illness, it is usually caused by:
 - A. ☐ Food they ate within the last 24 hours.
 - B. ☐ Food they ate anytime within the last few minutes to several days.
 - C. ☐ The last thing they ate.
 - D. ☐ Eating spicy food.
5. At a busy restaurant, a food worker is wearing single-use gloves while making hamburgers and sandwiches. They need to cook more hamburger patties. The worker reaches into the refrigerator, and using their gloved hand, they place 5 raw-beef patties onto the grill. Then, they must:
 - A. ☐ Wash their hands, gloves, and all, and then return to assembling sandwiches and hamburgers.
 - B. ☐ Place the buttered hamburger buns on the grill before washing their hands and then getting new gloves before returning to work assembling sandwiches and hamburgers.
 - C. ☐ Remove their gloves, wash their hands, and then put the gloves they were using back on before returning to work assembling sandwiches and hamburgers.
 - D. ☐ Remove and discard their gloves, wash their hands, and then put on new single-use gloves before returning to work assembling sandwiches and hamburgers.

6. How long should a person scrub their hands with warm soapy water while washing their hands?
 - A. ☐ Quickly so the soap doesn't burn your skin.
 - B. ☐ It doesn't matter so long as you use soap.
 - C. ☐ Hands should be vigorously scrubbed for 15 to 20 seconds.
 - D. ☐ Hands should be gently massaged for 1 minute.
7. Handwashing is important for food safety because it:
 - A. ☐ Keeps food smells from building up on your hands during your shift.
 - B. ☐ Prevents the spread of germs and cross-contamination.
 - C. ☐ Reassures customers so they feel good about the food you prepare.
 - D. ☐ Prevents food stains from getting on your cloths.
8. Which of the following situations require that you wash your hands?
 - A. ☐ After handling raw meat before handling ready-to-eat foods.
 - B. ☐ After smoking, eating, drinking, and/or using the toilet.
 - C. ☐ After handling dirty dishes.
 - D. ☐ All the above answers are correct.
9. Identify the definition of "*Bulk-Cooling, potentially-hazardous-foods*":
 - A. ☐ The process of cooling a large portion (*or multiple portions*) of 'potentially-hazardous-foods' from Hot ($>135^{\circ}\text{F}$) to Cold ($<41^{\circ}\text{F}$).
 - B. ☐ Rapidly cooling cooked 'potentially-hazardous-foods' within 2 hours from 135°F to 70°F , and within a total of 6 hours from 135°F to 41°F or less.
 - C. ☐ Properly cooling food within 4 hours to 41°F or less if prepared from 'potentially-hazardous-foods' ingredients at ambient temperature, such as reconstituted foods and/or canned tuna.
 - D. ☐ All the above answers are correct.
10. If you cut your finger:
 - A. ☐ You are not allowed to work with food.
 - B. ☐ You need to wear a bandage for the rest of the day.
 - C. ☐ You may only use the hand that has not been cut.
 - D. ☐ You must wear a single-use glove in addition to a bandage over the injury.
11. Which is an example of cross-contamination?
 - A. ☐ When gloved hands touch onions and then touch French fries.
 - B. ☐ When gloved hands touch lettuce and then touch cabbage.
 - C. ☐ When gloved hands touch raw hamburger and then touch the hamburger bun.
 - D. ☐ When gloved hands touch salami and then touch lettuce.
12. Define 'Danger-Zone':
 - E. ☐ Between 41°F – 135°F , food does not taste good.
 - F. ☐ Below 41°F people can easily get hyperthermia.
 - G. ☐ Between 41°F – 135°F , bacteria will grow on/in 'potentially-hazardous-foods'.
 - H. ☐ Between 71°F – 165°F , bacteria will grow on/in 'potentially-hazardous-foods'.
13. Define 'Potentially-Hazardous-Foods':
 - A. ☐ Contaminated food.
 - B. ☐ Foods that cause cross-contamination.
 - C. ☐ Hot coffee.
 - D. ☐ Foods that support the growth of bacteria when in the temperature 'danger-zone'.

14. Define 'Probe-Thermometer':
- A. ☐ A device used to tenderize meat.
 - B. ☐ A device used to measure air-temperature in a refrigerator.
 - C. ☐ A device used to measure the internal temperature of food.
 - D. ☐ A device used to measure the temperature of a flat grill top.
15. How do you calibrate a probe-thermometer?
- A. ☐ Insert the probe into ice-cream and adjust it so that it reads 22°F after it stabilizes.
 - B. ☐ Insert the probe into cold tap water and adjust it so that it reads 55°F after it stabilizes.
 - C. ☐ You can't calibrate probe-thermometers.
 - D. ☐ Insert the probe into an ice-water slurry and adjust it so that it reads 32°F after it stabilizes.
16. A large pot of cooked beans needs to be saved as leftover's for tomorrow. The food worker needs to:
- A. ☐ Leave the beans on the counter for 2 hours so that they don't heat up the refrigerator. Then, put the pot into the walk-in refrigerator to cool overnight.
 - B. ☐ Stir the beans in an ice bath. Use a thermometer to ensure that they cool to 70°F within 2 hours and then place the covered pot into the walk-in refrigerator.
 - C. ☐ Stir the beans in an ice bath. Use a thermometer to ensure that they cool to 70°F within 2 hours and then cool to 41°F within a total of 6 hours. Then place the beans inside a refrigerator in a covered container.
 - D. ☐ Put an ice-wand into the beans and then place the pot into the walk-in refrigerator.
17. To prevent food borne illness, raw chicken must be cooked to at least ____ to be safe to eat:
- A. ☐ 165°F
 - B. ☐ 155°F
 - C. ☐ 145°F
 - D. ☐ 135°F
18. A food worker needs to re-heat left-over chili so that it can be placed into the steamtable. To prevent foodborne illness, they must:
- A. ☐ Place the chili into a steamtable insert pan and then place it into the steam table early so that it reaches 165°F by lunch time.
 - B. ☐ Place the chili into the steamtable insert pan and slowly heat it so that it doesn't burn.
 - C. ☐ Rapidly heat the chili on the stove top so that it reaches 165°F within 2 hours before placing it into the steamtable.
 - D. ☐ Rapidly heat the chili on the stove-top so that it reaches 125°F within 4 hours before placing it into the steamtable.
19. After properly bulk-cooling left-over rice in the evening, a food worker date-labels the food. How long may cooked rice be kept at the restaurant before it must be served or discarded (*total days under refrigeration*)?
- A. ☐ 2 days
 - B. ☐ 4 days
 - C. ☐ 7 days
 - D. ☐ 10 days
20. You hear your co-worker say: "Only the supervisor is responsible to prevent foodborne illnesses." Is this:
- A. ☐ True
 - B. ☐ False

You may use the following space to draw your facility floor plan:

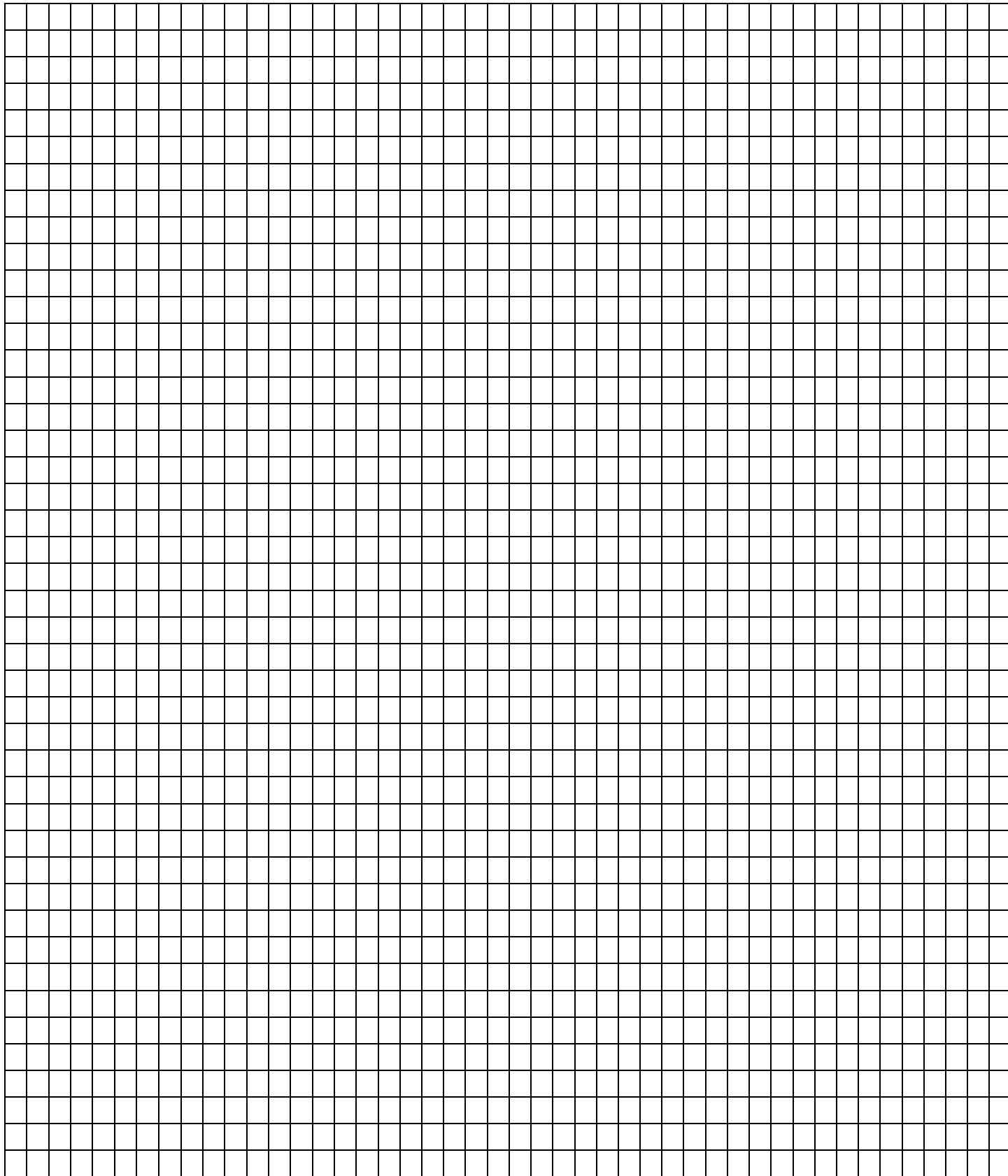
(overhead drawing – looking down)



Consider submitting photos along with this drawing. You may e-mail photos directly to ian.stromquist@hoodrivercounty.gov. Ensure that the subject line indicates that the photos are for your facility.

You may use the following space to draw your site plan:

(overhead drawing – looking down)



Consider submitting photos along with this drawing. You may e-mail photos directly to ian.stromquist@hoodrivercounty.gov. Ensure that the subject line indicates that the photos are for your facility.

Menu Worksheet:

What types of food do you intend to serve? How will you prepare them? Please provide a summary below.
Use additional pages if necessary:

Menu Item / Food Type:	Quantity / Day	Preparation summary:
Example: Breakfast Bowls	20 per day	We assemble and pan fry the bowl ingredients to order. We will prep and keep all the ingredients in advance; they will be kept either hot or cold. We will offer the following hot ingredients: diced potatoes, scrambled eggs, olives, cheese, garlic, kale, spinach, ham, bell peppers; we will offer the following cold ingredients/garnishes: sour cream, tomatoes, salt/pepper, yogurt.
Example: Burritos	50 per day	We make the burritos to order. We will prepare 3 types of meat in advance. Our burritos will contain an assortment of lettuce, cheese, rice, beans, cilantro, sour cream, and choice of meat.

Food Preparation Plan & Safety Narrative:

In the space provided below, write down your plan. Please include your procedures for maintaining proper food temperatures during operations and any other significant plan element. This may include methods for hot-holding, cold-holding, bulk-food cooling, bulk-food reheating, time-control protocols. It is also helpful for us to understand if foods will be made from scratch or bought from the store 'ready-to-eat'. Include additional pages if necessary.

Starter Questions: *Operational Logistics*

Facility Details

Days and Hours of Operation: _____

Number of seats: _____ Number of staff (total): _____

Total square feet of facility: _____ Number of floors on which operations are conducted: _____

Will any other facilities, structures and/or properties be used to prepare your food?

Yes ☐ No ☐; If 'yes', please describe these facilities on additional pages.

Utilities & Connections:

Without safe supplies of potable water, electricity, and/or petroleum gas, most food establishments would need to cease operations immediately. What will be your sources for these essential utilities during operations?

What is the potable water supply for the Food Establishment?

- ☐ Public Water System: ☐ [City of Cascade Locks](#),
☐ [City of Hood River](#),
☐ [Crystal Springs Water District](#) (now includes Odell Water Company),
☐ [Ice Fountain Water District](#),
☐ [Parkdale Water Company Inc](#),
☐ Other Public Water System: Please explain:

☐ Private Water System: Please describe:

Where does wastewater go from this facility?

The Oregon Food Code (OAR: 333-150) may be viewed at:
<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantitationrulesweb.pdf>

For additional assistance, please contact our office (541-387-6885)

Interior Finishes/Surfaces

Hood River County Health Department is not concerned with the dining areas. We do, however, require that other areas in the facilities meet all requirements (floors, walls, ceilings, etc.) in Chapter 6 of the Oregon Food Code. This includes all food preparation areas including bars and wait-stations.

Disclose finishing schedules/surfaces for the following areas:

	Floors	Cove Base	Walls	Ceilings	Shelving
<u>All</u> food preparation areas					
Food Storage areas					
Toilet rooms					
Indoor garbage & recycling storage areas					
Mop service area					
Dish washing area					

For Example:

<u>All</u> food preparation areas	<i>Vinyl Tile</i>	<i>Quarry tile Smooth seal</i>	<i>FRP smooth Stainless steel Painted smooth</i>	<i>Vinyl acoustical tile Smooth</i>	<i>Wood Painted smooth & Stainless steel</i>
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Food Safety and Sanitation Policies:

Answer these questions using your own knowledge and your proposed operational plans. In many ways, there are no wrong answers here. Please tell us what you think the right answer is. We will help you understand the safest way for you to operate your food establishment and the requirements of the Oregon Food Code. Use additional pages if you need to provide additional details. If you need help because English is a second language, please contact our office to discuss options. Thank you. A good source for more food safety information is the Federal Model Food Code: <https://www.fda.gov/media/110822/download>

Active Managerial Control: More INFO at: [FDA Model Food Code - Annex 3](#), page 405 of 767,
And [FDA Model Food Code - Annex 4](#), pages 605-644 of 767.

Please explain how you plan to ensure that the person(s) physically present and left in charge of the food establishment (during any given shift) will be able to 'Demonstrate Knowledge' as required under § 2-102.11 and control risk factors in the food establishment as required under § 2-103.11.

If employees will be left to operate the food establishment alone (*without the owner/licensee present*), please describe any procedures and/or methods used to ensure that standards are always met: N/A ☐

Controlling Communicable Diseases: More INFO at: [FDA Model Food Code - Annex 3](#), page 408 of 767.

Please generally describe your policies and procedures concerning the restriction and exclusion of ill food employees. What are two key concerns? (Subpart 2-201)

a.

b.

Personal Hygiene Practices: More INFO at: [FDA Model Food Code - Annex 3](#), page 447 of 767.

Please describe three examples (*unique to your food establishment*) of how you plan to prevent contamination of food, from your food workers' hands (Subpart 2-301):

a.

b.

c.

Please describe another example of a good general hygienic practice that you will use to prevent contamination of food in your food establishment (Subparts 2-302 – 2-304):

Controlling Cross-Contamination: More INFO at: [FDA Model Food Code - Annex 3](#), page 477 of 767.

Please describe two examples (*unique to your food establishment*) that will ensure that cross-contamination is prevented in your food establishment (§ 3-302.11, § 3-306.14 and Parts 4-6, 4-7):

a.

b.

Food establishments use several different types of chemicals. These may include cleaners, pesticides, lubricants, etc. Using two examples, how will you keep chemical away from food (Chapter 7):

a.

b.

How will you store raw animal food to prevent contamination of ready-to-eat food (§ 3-302.11)? ☐ N/A

How & where do you intend to clean & sanitize dishes, utensils and other '*food-contact-surfaces*'? (Chapter 4 of Food Code)

If there are items that are too large to fit into the 3-basin sink and/or the mechanical dishwasher, how will you clean and sanitize them? These processes are sometimes called: '*clean-in-place*'. ☐ N/A

Food Sources: More INFO at: [FDA Model Food Code - Annex 3](#), page 458 of 767.

Please describe where you intend to acquire the food ingredients (§ 3-201.11):

Please describe any off-site locations used to prepare food (§ 3-201.11):

Time/Temperature Control: More INFO at: [FDA Model Food Code - Annex 3](#), (mostly) pages 488-523 of 767.

Important Food Code Definitions:

'Bulk-Cooling' means: the process of cooling a large portion, or multiple portions of food (Hot → Cold). This includes cooling items that had been held on hot-holding units, and/or cooling portions of cooked animal and vegetable products.

'Potentially-Hazardous-Foods' means: foods that will support bacterial growth when held at temperatures in the danger zone (41°F ↔ 135°F).

- Germs grow easily in foods like meat, fish, poultry, milk, re-fried beans, cooked rice, baked potatoes and cooked vegetables. These are called potentially hazardous foods. These are all foods that are moist, and they have nutrients that the germs need to grow. Germs grow well on these foods at warm temperatures between 41°F and 135°F.

The Oregon Food Code requires that you use a probe thermometer to measure the internal temperatures of '*potentially-hazardous-foods*'. Why do you think that this is important?

Please describe two examples where using a probe thermometer is important in your facility:

i.

ii.

Cold-Holding:

Refrigerated food must be maintained at 41°F or colder as per § 3-501.16. How did you determine the amount of cold storage/holding that you will need for your operation (§ 4-301.11)?

Describe your procedure for date marking of ready-to-eat, potentially hazardous food items? (§ 3-501.17)

How and where will frozen food be thawed? (§ 3-501.13, § 3-302.11) ☐ N/A

Cooking Raw Animal Products:

Will your operation be cooking raw animal products at the food establishment? Yes ☐, No ☐

If 'yes', what? How?

- a) If 'yes', describe how the food worker will know when raw animal products are fully cooked:

Hot-Holding:

What type of equipment will you use to keep hot food hot? How will you ensure that food is at the required temperature throughout the day?

Bulk-Cooling:

Will your operation be cooling bulk quantities of 'potentially hazardous food(s)'? Yes ☐, No ☐

Why is rapid cooling of potentially hazardous foods important?

- a) If 'yes', how will food handlers know that the food has cooled from 135°F to 70°F within two hours and then from 70°F to 41°F within 4 hours?

Reheating for Hot-Holding:

Will your operation be re-heating cooled potentially-hazardous-foods for hot-holding? Yes ☐, No ☐

If 'yes', what? How?

- a) If 'yes', describe how the food worker will know when re-heating is finished, and the product may be placed into long-term hot-holding:
- b) If 'yes', list the types of equipment used for reheating potentially hazardous food:

Other Best Practices: We are happy to provide technical assistance upon request (541-387-6885).

Consumer Advisory:

Will your operation serve foods from animals raw or partially cooked? This may include items such as: eggs over-easy, rare steaks, rare-beef burger patties, sushi, steak tartar, raw oyster shooters, seared tuna, ceviche, etc. (§ 3-603.11): Yes ☐, No ☐ – *If no, skip this section*

If 'yes', list all menu items that may include (in their finished form) any raw, partially cooked, or acid cooked raw animal products.

If 'yes', describe how you will comply with § 3-603.11 by providing both a 'Disclosure' and a 'Reminder' to your consumers.

Parasite Destruction:

If serving raw fish (such as: sushi, ceviche, poke, etc.), will parasite destruction be done on-site or by the supplier? (§ 3-402.11 & § 3-402.12)? ☐ N/A

☐ **On-site:** Provide your procedure on parasite destruction on additional pages as per § 3-402.11(A).

☐ **Supplier:** As required under § 3-402.12(B), provide the name of your supplier and a copy of the written agreement/statement stipulating that the fish supplied are frozen to a temperature and for a time specified under § 3-402.11(A).

Special Processes:

Will your operation be (§ 3-502.11) (check all that apply): ☐ N/A

- ☐ Smoking food as a method of food preservation rather than as a method of flavor enhancement;
- ☐ Curing food;
- ☐ Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous;
- ☐ Packaging food using a reduced oxygen packaging method.

If you checked any of the above boxes, describe your proposed food processes below:

Bulk-Food Cooling Plan:

If you wish to bulk-cool potentially hazardous foods at your food establishment, you must submit a bulk-cooling plan – No Exceptions! Attach additional pages if necessary.

Describe Bulk-Food Cooling processes below: Or, acknowledge that bulk-cooling will not occur at this food establishment) ☐

The ability to perform bulk-food-cooling shall be determined by Hood River County Health Department. Any regulatory determination is made in accordance with OAR: 333-150-0000 § 3-501.15, § 4-301.11, § 8-303.10, and § 8-303.30. If you wish to contest this regulatory determination, you may request a hearing within 90 days by contacting our office (541-387-6885). All hearings will be conducted in accordance with ORS: 183.

Will your operation be cooling bulk quantities of potentially-hazardous-food(s) at the food establishment?

This may include foods prepared one day, cooled, and served later. It may also include foods held-hot on a steam table that are cooled and saved for another meal service. (§ 3-501.14, § 3-501.15)

Yes ☐, No ☐; If 'yes', is the bulk-cooling plan attached to this application Yes ☐, No ☐

Operational Logistics Questions:

Describe how food will be transported to and from the food establishment. Also, describe how hot and/or cold holding temperatures will be maintained during transit (§ 3-501.16).

Describe how garbage will be stored and where it will be thrown away.

What methods of insect and rodent control will be used in your facility? (§ 6-202.15, § 6-501.111 & § 6-501.112)?

Where is your worker/employee toilet facility located (§ 6-302, & § 6-402.11(E)? Provide full details if there are multiple worksites and/or service locations:

Food establishment Cleaning Plan:

How do you plan to clean the '*non-food-contact*' surfaces (*floors, walls, & ceiling*) of the food establishment?

Please Include Any Additional Information Here:

Are there any special components, operational considerations, or special menu items planed for your food establishment that were not already addressed in these questions? If 'yes', please explain below (*please attach additional pages if necessary*).

Temperature Control Equipment Lists:

Refrigerator for your food establishment (§ 4-301.11):

Refrigerator <i>Number/Name</i>	Size / Volume	Manufacturer / Model	Type of food stored inside

Hot-holding units for your food establishment (§ 4-301.11):

Unit- <i>Number/Name</i>	Size / Volume	Manufacturer / Model	Type of food stored inside

Note: Add pages as needed

Other Equipment:

Ice: Will you use ice at the food establishment? Yes ☐, No ☐

a) If 'yes', is ice purchased? Or, made using an ice machine? Purchased ☐, Made ☐

b) If 'Purchased', who is your supplier?

c) If used, what will ice be used for at the Food Establishment?

Do you plan to utilize an out-door barbeque (or other outdoor cooking unit)? Yes ☐, No ☐

If 'yes', what type(s):

If 'yes', how will handwashing be provided at the outdoor cooking unit?

List any other special food preparation equipment used at this food establishment: These items may include special food containers, food processing equipment, juicers, special cooking equipment, vacuum-sealers, etc.

Will you wash/rinse fresh produce (*fruits & vegetables*) at the food establishment? (§ 3-302.15)

Yes ☐, No ☐ - If 'yes', Where? How?

If 'yes', Where? How?

Please Include Any Additional Information Here:

Are there any special components, operational considerations, or special menu items planned for your Food Establishment that were not already addressed in these questions? If 'yes', please explain below.

Oregon Food Code (*Food Sanitation Rules, OAR 333-150, OAR: 333-162*):

1. Do you have a printed or digital copy of the Food Code? Yes ☐, No ☐

Remember, the Oregon Food Code may be found online at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

2. Do you know how to locate specific information in the rules?
Yes ☐, No ☐ – if 'no', contact our office for assistance (541-387-6885)

Legal agreement:

I, _____, hereby certify that the above information is correct and I fully understand that any deviation from the above without prior permission from this Hood River County Health Department, Environmental Health Office may nullify final approval.

Signature(s) of Owner(s) or responsible representative(s):

_____ Check for digital signature only: ☐ Date: _____

_____ Check for digital signature only: ☐ Date: _____

_____ Check for digital signature only: ☐ Date: _____

Approval of these plans and specifications by the Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the Oregon Food Code (OAR: 333-150).

*If you need this information in an alternate format, please call
541-387-6885*

Thank you for completing this application. Please remember to include the appropriate fee with this document and include any attachments necessary to complete your plan.

Do not turn in this plan without a copy of your Food Handlers' Certificate (or a completed test for review).

Any missing items will delay review/approval of your submission. Our fee schedule is available at the following link: <https://www.hoodrivercounty.gov/fpl>.

Then click → [Oregon Health Authority Licensing Program Fee Schedule](#).

Please Note: *We will respond to your application with a written letter. While we are happy to answer your questions on the phone, all our final regulatory determinations will always be in writing. It is very important to read all our correspondence and ask questions if you are unsure.*

Thank you.